

**AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

**Claim 1 (Currently Amended):** An individually quick frozen rice or pasta comprising as two layers:

a water migration-preventing layer comprising a component selected from the group consisting of starch and mixture of starch and oil, formed on the surface of each boiled rice grain or pasta piece ~~wherein a primary sauce is applied thereon~~; and

a sauce layer formed on the surface of the water migration-preventing layer, wherein a secondary sauce has a sugar content, which is lower than that of the primary sauce.

**Claims 1-8 (Canceled)**

**Claim 9 (Currently Amended):** A process for manufacturing a frozen food product comprising:

a primary sauce mixing step where a primary sauce having a sugar content (Brix) of 10 to 40° is admixed to a rice boiled after washing and impregnation with water or a boiled and drained pasta in an amount of 5 to 20% by weight based on the weight of the rice or pasta;

a first freezing step where a water migration-preventing layer comprising a component selected from the group consisting of starch and a mixture of starch and oil ~~frozen with the primary sauce~~ is formed on the surface of the thus treated rice grain or pasta piece by individual quick freezing of the grain or pasta piece after admixing the primary sauce;

a secondary sauce mixing step where a secondary sauce having a composition having a sugar content (Brix) of 0 to 25°, and which is lower than that of the primary sauce, is admixed with the thus frozen rice grain or pasta piece filmed with the water migration-preventing layer in an amount of 10 to 40% by weight based on the rice or in an amount of 10 to 50% based on the weight of the pasta; and

a second freezing step where the resulting rice or pasta is filmed with a sauce layer consisting of the secondary sauce frozen on the surface of the water migration-preventing layer by individual quick freezing of the rice or pasta after admixing the secondary sauce.

**Claims 10-13 (Canceled)**

**Claim 14 (Previously Presented):** The process for manufacturing a frozen food product according to Claim 9, wherein the rice is boiled after adding an oil or fat in an amount of 1 to 5% by weight based on the weight of the rice before the boiling treatment at the time of impregnation with water.

**Claim 15 (Canceled)**

**Claim 16 (Previously Presented):** The process for manufacturing a frozen food product according to Claim 9, wherein the rice is impregnated with water after adding a starch in an amount of 0.1 to 10% by weight based on the weight of the rice before the boiling treatment.

**Claim 17 (New):** The individually quick frozen rice or pasta of claim 1, wherein said component of said water migration-preventing layer is a mixture of starch and oil.

**Claim 18 (New):** The process of claim 9, wherein in said first freezing step, said component of said water migration-preventing layer is a mixture of starch and oil.